



## STONE'S THROW WINERY

### **Stracotto al Zinfandel\***

The Antinori winemaking family's Cantinetta is nestled in a courtyard off the Via de' Tornabuoni (home to such famed designer boutiques as Gucci and Ferragamo); the restaurant is a haven of sophistication and tranquility, serving classic Tuscan food and, naturally, a full selection of high-end wines. The Cantinetta uses Primitivo wine for this dish, but our Zinfandel is my favorite.

Prep time: 1/2 hour • Cook time: 1 1/2 - 2 hours • Serves: 4

2 1/2 lb. rump or chuck steak  
3 garlic cloves, finely chopped  
1 1/2 oz. pancetta, cut into small dice  
1 tablespoon fresh sage, finely chopped  
2 carrots, peeled and finely chopped  
1 tablespoon fresh rosemary, finely chopped  
1/2 celery stalk, finely chopped  
1 bottle Zinfandel or other dry STW wine  
Salt and freshly ground pepper  
1/3 cup tomato paste  
1/2 cup extra virgin olive oil  
1 can (14.5 oz) plum (Roma) tomatoes, chopped  
2 yellow onions, finely chopped

Using a small, sharp knife, make about a dozen small incisions on one side of the meat. Fill the incisions with the pancetta and some of the chopped carrot and celery. Season the meat with salt and pepper, then roll it into a cylinder and tie it tightly with kitchen string at 2-inch intervals.

In heavy Dutch oven large enough to hold the meat comfortably, warm 1/2 cup of the olive oil over medium heat. Add the onions, garlic, sage, rosemary, and remaining chopped carrot and celery. Sauté until the garlic is fragrant and golden, about 10 minutes. Add the remaining 1/2 cup olive oil. When the oil is hot but not smoking, add the meat and cook until brown on all sides, turning it regularly so it does not stick to the pan, about 6 minutes. Pour the wine over the meat in 1/2 cup increments, letting the alcohol in each increment evaporate before adding more wine and continuing to turn the meat frequently. Spread the tomato paste on the meat and cover with chopped tomatoes.

Cover the pan, and cook over medium heat, turning the meat occasionally and adding a bit of water as necessary to keep the sauce juicy, until the meat is very tender, 1 ½ to 2 hours, keep checking.

Transfer the meat to a carving board and loosely tent with aluminum foil. Tilt the pan and spoon off the fat from the sauce. Strain the sauce through a medium-mesh sieve into a small saucepan, and warm over medium heat. Remove the kitchen string and cut the meat into ½ inch slices. Divide among individual plates, top with the sauce, and serve and once.